



NUTELLA STUFFED CHOCOLATE CHIP COOKIES

Extra-large chocolate chip cookies with a rich, gooey chocolate-hazelnut center. Freezing the filling first helps keep it tucked safely inside while the cookies bake.

PREP TIME	COOK TIME	TOTAL TIME	YIELD
25 min	15-18 min	43 min	24 XL cookies

INGREDIENTS

- 3 cups packed brown sugar
- 3/4 cup granulated sugar
- 1 cup melted butter
- 1 cup melted margarine
- 5 large eggs
- 2 Tbsp vanilla extract
- 4 tsp baking soda
- 2 tsp salt
- 6-7 cups all-purpose flour, leveled
- 3 cups mixed semisweet & milk chocolate chips
- 1 Tbsp frozen Nutella per cookie
- Extra semisweet chocolate chips for topping

INSTRUCTIONS

- 1. Freeze the Nutella.** Pipe or spoon tablespoon-sized portions onto a parchment-lined sheet and freeze until solid. Freezing helps prevent the filling from leaking during baking.
- 2. Make the dough.** Cream the melted butter, margarine, brown sugar, and granulated sugar until smooth. Beat in the eggs and vanilla.
- 3. Add dry ingredients.** Mix in baking soda, salt, and 6 cups flour. Add more flour only as needed until the dough is soft but not sticky. If it becomes too dry, add milk 1 tablespoon at a time.
- 4. Stuff the cookies.** Use two 4-tablespoon scoops of dough for each approximately 5-ounce cookie. Flatten slightly, place 1 frozen Nutella portion in the center, then wrap and seal the dough completely around it.
- 5. Finish the tops.** Press extra semisweet chocolate chips into each dough ball. Make sure there are no cracks or openings where the filling can escape.
- 6. Bake.** Bake 15-18 minutes. At over 4,000 feet, 325°F works well. At lower elevations, 350°F may work better. Bake one test cookie first and adjust as needed.
- 7. Cool slightly.** Let the cookies rest for a few minutes before serving. The Nutella center will be very hot right out of the oven.

WENDY'S TIPS & NOTES

- Do not skip freezing the Nutella. This was the trick that finally kept the filling from leaking out while the cookies baked.
- For smaller 2-ounce cookies, bake about 12-14 minutes. These cookies are very rich, so they're especially good with a tall glass of cold milk or shared.
- Start with 6 cups of flour and add more only as needed. Cookie dough should be soft, but not sticky.

WEIGHT MEASUREMENTS

- Brown sugar: 789 g
- Eggs: 253 g
- Granulated sugar: 189 g
- All-purpose flour: 1272-1412 g

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